Pineapple Lunch Menu

**Salad**
(Choose one for your guests)
**The Ulele (GF, Veg)**
Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette

**Water Works Wedge**
Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

**Entrée**
(Choose two for your guests)
**Gouda Grouper**
Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, served with golden jewel rice blend with cranberry beans, chef’s vegetable

**Water Works Meatloaf (No Onions = GF)**
Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white cheddar popcorn mashed potatoes, tobacco onions

**Fire-Roasted Chicken (GF)**
Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction

**Crispy Eggplant (Veg)**
Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, romano, manchego and Parmesan cheeses, fresh basil chiffonade, served with golden jewel rice blend with cranberry beans

**Dessert**
(Choose one for your guests)
**Fortune Taylor’s Guava Pie (Veg)**
Shortbread cookie crust, whipped cream, guava reduction

**Flourless Chocolate Torte (GF, Veg)**
Raspberry port wine reduction

**House-Made Coconut Ice Cream (GF, Veg)**

**Beverages Included**
TeBella iced teas and Coca-Cola products

34 per person
Menu and pricing subject to change. Price does not include sales tax and service charge.

LM918
Native Lunch Menu

Sharing Plates
(served family-style)
Okra Fries (GF, Veg, V)
Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies
Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée
(Choose two for your guests)
Riverwalk Steak Sandwich
Sautéed tenderloin tips, caramelized green peppers and yellow onions, lettuce, vine-ripened tomatoes and drizzled with olive oil, served with house-made steak sauce on a soft roll, served with french fries

Gulf Grouper Sandwich
Gulf of Mexico fresh grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, smoked tomato rémoulade served on a brioche bun, served with french fries

Ulele Burger
Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp cheddar, portobello mushrooms, fire-roasted red peppers and fried leeks served medium on brioche bun, served with french fries

Crispy Eggplant (No cheese = V, Veg)
Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, romano, manchego and Parmesan cheeses, fresh basil chiffonade, served with golden jewel rice blend with cranberry beans

Dessert
(guests choose one flavor)
House-Made Ulele Ice Cream (GF, Veg)
Ugandan Vanilla Bean, Valrhona Chocolate, Coconut, Naviera Espresso Chocolate Swirl or Flavor of the Day (one scoop)

Beverages Included
TeBella iced teas and Coca-Cola products

25 per person
Menu and pricing subject to change. Price does not include sales tax and service charge.
Jenny Lunch Menu

Sharing Plates
(served family-style)
Okra Fries (GF, Veg, V)
Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies
Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée
(Choose two for your guests)
Barbacoa Steak Salad
Barbacoa-grilled sliced beef tenderloin atop romaine lettuce with a Florida citrus garlic dressing, grilled vine-ripened tomatoes and red onions, long-cut croutons, manchego cheese, romano ribbons

Grilled Chicken and Corn Salad (GF)
With jalapeño-lime dressing, chopped romaine, charred corn, scallions, grape tomato, fresh basil

Water Works Wedge with Cajun Shrimp (GF)
5 jumbo Cajun shrimp, baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

Char-grilled Chicken Sandwich
Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese served on a brioche bun

Dessert
(guests choose one flavor)
House-Made Ulele Ice Cream (GF, Veg)
Ugandan Vanilla Bean, Valrhona Chocolate, Coconut, Naviera Espresso Chocolate Swirl or Flavor of the Day (one scoop)

Beverages Included
TeBella iced teas and Coca-Cola products

28 per person

Menu and pricing subject to change. Price does not include sales tax and service charge.

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